



## Corn Chowder



2 c water  
2 c chopped potatoes  
1/2 c sliced carrots  
1/2 c chopped celery (sometimes this flavor can overpower, so I omit it or add very little)  
1/4 c chopped onion  
1 1/2 t salt  
1 can baby corn Niblets  
pepper to taste  
1 c grated parmesan cheese

### White Sauce:

1/4 c margarine  
1/4 c flour  
2 c milk or half n half cream

### Directions:

Simmer vegetables in water for 10-15 min. Meanwhile make white sauce by melting margarine, whisking in flour, and adding milk or cream. Stir on medium heat until boiling. Boil 1 minute. Turn vegetables to low heat. Add white sauce, salt and pepper. Stir in parmesan cheese. Keep on low heat until cheese is melted (do not boil). Serve warm.